

FRESH SHEET

OUR SPECIALS CHANGE OFTEN, SO INDULGE WHILE YOU CAN

SPICY
FAVORITES
VEGETARIAN



FLATBREAD

BUTTERNUT SQUASH & GOAT CHEESE | 15

BUTTERNUT SQUASH W/GOAT CHEESE, RED ONION, CRISPY PROSCIUTTO, SHREDDED KALE & ROASTED PUMPKIN SEEDS

SALAD

FALL SALAD | 14 V

SEASONAL SQUASH BLEND, QUINOA, FRESH ARUGULA, DICED APPLES & CANDY PECANS TOSSED IN A HONEY CHAMPAGNE VINAIGRETTE

TAPAS

SMALL CHEESE BOARD | 13 V

CHEF'S ROTATING SELECTION SERVED W/HOUSE MADE CRACKERS

BEEF RISOTTO | 13 V

W/ARUGULA & SHAVED PARMESAN

ENTRÉES

BAKED LOBSTER MAC & CHEESE | 35

SERVED W/GARLIC BREAD

PORK SHANK OSSO BUCO | 31

SERVED W/GARLIC MASHED POTATOES & CRISPY BRUSSELS SPROUTS

DESSERT

LAYERED PUMPKIN PIE | 7 V

SERVED IN A JAR

FEATURED WINES

SAUVIGNON VOUVRAY | 10 / 38
CHENIN BLANC: LOIRE VALLEY, FRANCE

SLEIGHT OF HAND | 10 / 38
RED BLEND: COLUMBIA VALLEY, WA

*ASK ABOUT RETAIL WINES TO-GO

HANDCRAFTED COCKTAILS

HO! HO! MULE | 14
KETEL ONE VODKA, LIME JUICE, CRANBERRY SHRUB & GINGER BEER

ALL OF OUR CAREFULLY CRAFTED COCKTAILS ARE MADE WITH THE FINEST LIQUORS, HOUSE MADE INFUSIONS AND FRESH INGREDIENTS.